

A Collection of Recipes

From the Kitchen's of
Hope Lutheran Church Members



*"So whether you eat or drink
or whatever you do, do it all
for the glory of God."*

-1 Corinthians 10:31

Dear Friends,

We are delighted to present this collection of recipes lovingly submitted by the members of Hope Lutheran Church. Each dish represents not only culinary creativity but also the warmth, faith, and fellowship of our community.

This book is a reflection of the blessings God has provided, and our joy in sharing them with one another. Whether you are seeking a new dessert for family gatherings, a comforting main dish for fellowship dinners, or an appetizer to share at a church potluck; you'll find inspiration in these pages.

Let these recipes be a reminder of the joy that comes from gathering around the table with loved ones, sharing food, faith, and fellowship.

With blessings and gratitude,
Hope Lutheran Church

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Appetizers

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Cannoli Dip

Submitted by: Kathy Bailey



PREP TIME
10 MIN



COOK TIME
0 MIN



SERVINGS
6-8

Directions

1. In a medium mixing bowl, combine ricotta and mascarpone or cream cheese using a mixer on medium-high speed for a few minutes or until the mixture is smooth and creamy.
2. Add powdered sugar and vanilla extract. Beat until combined and smooth, starting on a low speed to avoid spreading powdered sugar everywhere.
3. Fold in all but two tablespoons of the mini chocolate chips.
4. Dust with powdered sugar if desired and add the remaining mini chocolate chips on top.
5. Serve with dippers. Yum!

Tip:

For a lighter, fluffier cannoli dip, whip in a half cup of heavy whipping cream to the ricotta and mascarpone/cream cheese mixture.

Ingredients

- 15 oz. ricotta cheese, drained (press out all the moisture)
- 8 oz. mascarpone or cream cheese
- 1 1/4 cup powdered sugar, sifted
- 1 1/2 tsp vanilla extract
- 3/4 cup mini semi-sweet chocolate chips
- Dippers such as pizzelle waffle cookies, stroopwafels, graham crackers, broken waffle cones, European or Danish butter cookies, strawberries, etc.

Caramel Apple Dip

Submitted by:
Darlene Bashaw

Ingredients:

- 1 (8 oz) package cream cheese, softened
- 1 cup brown sugar
- Heath bits (as desired)
- Caramel ice cream topping (as desired)
- Pre-cut apple slices (or cut your own into wedges)



PREP TIME
10 MIN



COOK TIME
15 MIN



SERVINGS
6-8

Directions

1. In a mixing bowl, beat the softened cream cheese and brown sugar until smooth and creamy.
2. Spread the mixture evenly in a non-metal pie plate.
3. Drizzle caramel ice cream topping over the cream cheese mixture and swirl it gently with a knife.
4. Sprinkle Heath bits generously on top.
5. Serve with pre-cut apple slices for a quick and delicious treat.

Note:

Pre-cut apple slices from the grocery store are convenient and won't brown during serving, but freshly cut apple wedges work just as well!



Easy & Delicious Sausage Dip

Submitted by: Carol Linthacum



PREP TIME
5 MIN



COOK TIME
15 MIN



SERVINGS
6-8

Ingredients

- 1 pound pork sausage (do not use links)
- 1 can Rotel tomatoes (any flavor, 10 oz)
- 1 package cream cheese (8 oz)

Directions

1. In a non-stick pan, cook sausage on medium-low heat until fully cooked. Drain the grease.
2. Add cream cheese to the pan and stir until completely blended.
3. Add the Rotel tomatoes, blending into the pan, and stir until evenly mixed.
4. Cook for 5-7 minutes on low heat.
5. Serve with hearty crackers.

Get Together Cheese Ball

Submitted by:

Teri Lee Spottiswood

Ingredients:

- Half a bag of shelled walnuts
- 1/2 cup mild cheddar cheese, shredded
- 4-4.5 oz crumbled blue cheese
- 8 oz block Philadelphia cream cheese
- 1 tbsp Worcestershire sauce
- 1/4 cup onion, finely shredded
- 1 garlic clove, finely shredded
- 1 large box of Waterford crackers (or other crackers, though some flavors may overpower the cheese ball)



PREP TIME
15 MIN



CHILL TIME
240 MIN



SERVINGS
10-12

Directions:

1. Remove all ingredients from the refrigerator one hour before preparation to bring them to room temperature.
2. In a large bowl, mix cream cheese, shredded mild cheddar cheese, and blue cheese by hand until combined.
3. Add Worcestershire sauce, shredded onion, and finely shredded garlic clove to the bowl. Mix thoroughly by hand until all ingredients are evenly incorporated.
4. Form the mixture into a ball shape.
5. Place half a bag of shelled walnuts into a large zip-top bag. Seal the bag and crush the walnuts into small chunks using the back of a measuring cup or another suitable tool (avoid turning them into dust).
6. Place the cheese ball into the bag with the walnuts, seal, and rotate the bag to coat the entire cheese ball evenly with walnuts.
7. Refrigerate the cheese ball for at least 4 hours.
8. Before serving, place the cheese ball on a large plate and surround it with crackers. Enjoy!

Note:

My son Wesley can eat half of this cheese ball by himself, so I always make two!

Main Course

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Breakfast Oatmeal Bake

Submitted by: Nugent Family



PREP TIME
10 MIN



COOK TIME
45 MIN



SERVINGS
6-8

Directions

Ingredients

- 1/3 cup butter, melted
- 2 large eggs
- 3/4 cup brown sugar
- 1 1/2 teaspoons baking powder
- 1 1/2 teaspoons vanilla extract
- 1 teaspoon cinnamon
- 1/4 teaspoon salt
- 1 cup plus 2 tablespoons milk (or almond milk)
- 3 cups oatmeal (regular or quick)

1. Grease a 1 1/2-quart baking dish and crack the eggs directly into it. Beat well.
2. Add the brown sugar, baking powder, vanilla, cinnamon, and salt. Mix thoroughly, ensuring no lumps remain.
3. Whisk in the melted butter and both measures of milk. Then, add the oats and stir well to combine.
4. Cover and refrigerate overnight.
5. When ready to bake, preheat the oven to 350°F.
6. Bake the oatmeal uncovered for 35-45 minutes, or until set in the middle.
7. Serve hot. For an extra touch, pour warm milk over the oatmeal before serving.

Note:

Leftovers reheat well. To rehydrate, add milk before reheating.

Carrot Soufflé



PREP TIME
15 MIN



COOK TIME
45 MIN



SERVINGS
6-8

Submitted by:

Shirley Thompson

Ingredients:

- 1 lb carrots, cleaned and trimmed
- 1/2 cup melted butter
- 3 tablespoons flour
- 1 teaspoon baking powder
- 3 eggs
- 1/3 cup sugar
- 1 tablespoon vanilla extract

Directions:

1. Cook carrots in salted water until tender. Allow them to cool, then cut into pieces and blend well in a food processor.
2. Add sugar, flour, baking powder, and vanilla to the blended carrots. Mix thoroughly.
3. Add the eggs and melted butter to the mixture and blend until well combined.
4. Pour the mixture into a greased 8-inch square baking dish.
5. Bake at 350°F for about 45 minutes, or until set and lightly golden.
6. Serve warm as a delicious vegetable side dish.



Cauliflower Casserole

Submitted by: Jill S



PREP TIME
15 MIN



COOK TIME
20 MIN



SERVINGS
6-8

Ingredients

- 1 large bag frozen cauliflower
- 1/2–1 bag frozen cauliflower & broccoli mix
- 2 medium tomatoes, cut into bite-size pieces
- 8 oz shredded Swiss cheese
- 1/3 cup butter, melted
- 3/4 cup Italian bread crumbs
- 1/2 tsp seasoned salt

Directions

1. Preheat oven to 375°F.
2. Prepare frozen vegetables according to package directions, seasoning lightly with salt.
3. Arrange the cooked vegetables and tomato pieces in a 9x9 baking dish. Spread shredded Swiss cheese evenly over the top.
4. In a small bowl, combine melted butter, bread crumbs, and seasoned salt. Spread this mixture over the cheese layer.
5. Bake for 15-20 minutes, or until the cheese is melted and the crumb topping is browned.
6. Serve warm and enjoy!

Cheesy Green Bean Casserole

Submitted by:

Karie Cook

Ingredients:

- 2 cans French-style green beans
- 2 cans cream of mushroom soup
- 1 bag creamy melt Cheddar cheese
- 1 small can fried onions



PREP TIME
10 MIN



COOK TIME
25 MIN



SERVINGS
6-8

Directions

1. Preheat oven to 350°F.
2. In a casserole dish, layer the green beans, cream of mushroom soup, and Cheddar cheese. Repeat layers as needed.
3. Finish with a layer of fried onions on top.
4. Bake for 25 minutes, or until the casserole is heated through and the fried onions are golden.
5. Serve warm and enjoy!



Chicken Cordon Bleu

Submitted by: Marlene Lineberger



PREP TIME
30 MIN



COOK TIME
50 MIN



SERVINGS
8

Directions

1. Place chicken breast halves, one at a time, in a plastic bag and pound flat to about 1/4 inch thickness.
2. Place a slice of ham and a slice of Swiss cheese on each piece of chicken. Sprinkle with pepper and parsley.
3. Roll up the chicken lengthwise and secure with toothpicks (be sure to warn guests about the toothpicks when serving).
4. Dip each roll in the beaten eggs, then coat with bread crumbs.
5. Melt butter in a nonstick pan and brown the chicken rolls on all sides.
6. Transfer the browned chicken rolls to a 9x13-inch baking pan.
7. In the same pan used for browning, add the cream of mushroom soup, sour cream, sherry, and mushrooms. Stir to scrape up any drippings and mix thoroughly.
8. Pour the sauce over the chicken rolls, ensuring all rolls are covered to prevent drying.
9. Bake uncovered at 350°F for 40-50 minutes, or longer if the rolls were refrigerated before baking.
10. Serve hot and enjoy!

Note:

This is a favorite recipe from Shelley Hitt's Eating House at Davidson College in the 1980s and has been a Lineberger family favorite ever since.

Ingredients

- 4 medium-sized whole boneless chicken breasts, halved
- 8 (1 oz) slices ham (deli is fine)
- 8 (1 oz) slices Swiss cheese
- 3 tablespoons minced parsley
- 1/4 teaspoon pepper
- 2 eggs, beaten
- 1/2 cup Italian bread crumbs (may need additional)
- 1/4 cup margarine or butter
- 1 (10 3/4 oz) can cream of mushroom soup, undiluted
- 1 (8 oz) carton sour cream
- 1/3 cup dry sherry (or slightly more if desired)
- 1 (8 oz) can or fresh sliced mushrooms

Chicken Pot Pie



 PREP TIME
20 MIN

 COOK TIME
60 MIN

 SERVINGS
6-8

Submitted by:

A Loving Member of Hope

Ingredients:

- 4 cups chopped cooked chicken (rotisserie chicken is a great timesaver)
- 3 cups frozen mixed vegetables
- 1 cup (or more) shredded cheddar cheese
- 1 can cream of chicken soup
- 1 can cream of celery soup
- 1/2 cup plain yogurt (non-Greek)
- 1 unbaked pie crust
- 1 egg white

Directions

1. Preheat oven to 350°F.
2. In a large bowl, combine the chicken, mixed vegetables, shredded cheddar cheese, cream of chicken soup, cream of celery soup, and plain yogurt. Mix well.
3. Spray a deep-dish pie pan with nonstick cooking spray (e.g., PAM) and pour the chicken mixture into the pan.
4. Place the unbaked pie crust on top of the mixture. Cut small holes in the top of the crust to allow steam to escape.
5. Brush the top of the pie crust with egg white for a shiny finish.
6. Bake in the preheated oven for 45 minutes to 1 hour, or until the crust is golden brown to your liking.
7. Let cool for a few minutes before serving. Enjoy!



Cranberry-Raspberry Sauce

Submitted by: Anne Hall



PREP TIME
10 MIN



COOK TIME
20 MIN



SERVINGS
6-8

Ingredients

- 1 package fresh cranberries
- 1 package frozen raspberries
- 1/2 cup fresh-squeezed orange juice
- 2 tablespoons grated orange peel
- 1/2 cup sugar
- 2 tablespoons fresh lemon juice
- 3 tablespoons orange liqueur (e.g., Triple Sec)

Directions

1. In a medium saucepan, combine all ingredients except for the orange liqueur.
2. Bring the mixture to a boil, stirring occasionally, until most of the cranberries have popped.
3. Reduce heat to a simmer and cook until the mixture thickens slightly, about 10-15 minutes.
4. Remove from heat and stir in the orange liqueur.
5. Refrigerate until ready to serve. Enjoy as a tangy, flavorful side with your favorite main course.

Easy Chicken Enchiladas

Submitted by:

A Loving Member of Hope

Ingredients:

- 2 cups cooked chicken, shredded
- 2 cups sour cream
- 1 can cream of chicken soup
- 2 cups shredded Monterey Jack cheese
- 2 cups shredded Longhorn cheese
- 1 can green chilies, drained
- 2 tablespoons chopped onion
- 1/8 teaspoon salt
- 1/4 teaspoon pepper
- 10 (10-inch) flour tortillas



PREP TIME
20 MIN



COOK TIME
35 MIN



SERVINGS
5-6

Directions

1. Preheat the oven to 350°F.
2. In a large bowl, combine the cooked chicken, sour cream, cream of chicken soup, Monterey Jack cheese, Longhorn cheese, green chilies, onion, salt, and pepper. Mix well.
3. Optional: Lightly fry each tortilla in a medium skillet with a thin layer of oil for 5-10 seconds, or warm them in the microwave or oven.
4. Place a heaping 1/2 cup of the chicken mixture onto each tortilla. Roll up the tortilla and place it seam-side down in a 13x9-inch baking dish.
5. Cover the dish and bake for 20-30 minutes.
6. Remove from the oven, sprinkle an additional 1/2 to 3/4 cup of cheese on top, and bake for an additional 5 minutes until the cheese melts.
7. Serve warm and enjoy!



Homemade Pizza Dough

Submitted by: Kris Jackson



PREP TIME
30 MIN



COOK TIME
15 MIN



SERVINGS
6-8

Directions

1. In a large bowl, combine 1 cup flour, yeast, salt, and sugar.
2. Add warm water and olive oil (or butter), then mix until combined.
3. Gradually add more flour, mixing until the dough forms a ball and pulls away from the sides of the bowl. Knead as necessary to create a smooth dough.
4. Let the dough rise, covered, on the counter for 15 minutes.
5. Roll out the dough onto sheet pans. This recipe yields one large sheet pan pizza, two medium pizzas, or four personal-sized pizzas.
6. Cover the dough with store-bought pizza sauce and add toppings of your choice.
7. Bake in a preheated oven at 425°F for 5 minutes, then add cheese of your choice.
8. Continue baking for about 10 more minutes, or until the crust is golden and the cheese is melted. Watch carefully to avoid overcooking.
9. Let cool for a few minutes before serving. Enjoy!

Ingredients

- 1 cup flour (plus additional flour later)
- 2 1/2 teaspoons instant yeast (1 packet)
- 1 1/4 teaspoons salt
- 1 tablespoon sugar
- 1 1/2 cups warm water
- 2 tablespoons olive oil or butter
- 3–4 cups flour (as needed)

Make-Ahead Mashed Potatoes

Submitted by:

Ann Thompson

Ingredients:

- 5-pound bag Yukon Gold potatoes
- 1 cup warm heavy cream (divided)
- 1 stick butter, at room temperature
- 1 block cream cheese, at room temperature
- Salt and pepper to taste (you will need a lot)
- 1 tablespoon cream of tartar



 PREP TIME
30 MIN

 COOK TIME
30 MIN

 SERVINGS
8-10

Directions

1. Start by placing the potatoes in cold, salted water and bring to a boil. Boil until a fork easily pierces the potatoes (a fork provides a more accurate measure of doneness than a knife).
2. Drain the potatoes in a colander.
3. While still warm, process the potatoes through a food mill or ricer into a large bowl.
4. Add the butter, cream cheese, salt, pepper, and cream of tartar to the warm potatoes.
5. Gradually add about half of the warm cream, mixing to combine. Adjust consistency by adding more cream as needed, starting slow to avoid over-thinning.
6. Whip the potatoes until light and fluffy. Check for seasoning and adjust as needed.
7. Spray a 2-quart casserole dish with cooking spray and spread the potato mixture evenly into the dish.
8. To make ahead: Cover with plastic wrap and refrigerate overnight. When ready to bake, let the dish sit at room temperature for a while before placing it in the oven.
9. To bake immediately: Preheat oven to 350°F. Bake uncovered for 30 minutes. For a crispy top, place under the broiler for a few seconds.
10. Serve warm and enjoy!



Marie's Glazed Ham Loaf

Submitted by: Claudia Van Hook



PREP TIME
20 MIN



COOK TIME
60 MIN



SERVINGS
6-8

Ingredients

Ham Loaf:

- 1 1/2 lb ham, ground
- 1/2 lb ground pork
- 2/3 cup crushed saltine crackers
- 1 cup tomato or V-8 juice (for moisture)
- 1/2 cup minced onions
- 1 egg, beaten
- 1 tablespoon sage
- Salt and pepper to taste

Glaze:

- 1/2 cup vinegar
- 1/2 cup brown sugar
- 3/4 teaspoon yellow mustard (powdered or sauce)

Directions

1. Preheat oven to 350°F.
2. In a large mixing bowl, combine the ground ham, ground pork, crushed crackers, tomato or V-8 juice, minced onions, beaten egg, sage, and salt and pepper. Mix thoroughly until well combined.
3. Shape the mixture into a loaf and place it in a greased loaf pan or on a baking sheet.
4. In a small bowl, combine the vinegar, brown sugar, and mustard to make the glaze. Mix until smooth.
5. Pour half of the glaze over the ham loaf, reserving the rest for later.
6. Bake the ham loaf for 1 hour, basting with the remaining glaze halfway through cooking.
7. Let rest for a few minutes before slicing. Serve warm and enjoy!

Marie's Swiss Steak

Submitted by:

Claudia Van Hook

Ingredients:

- 2 lb round steak (eye, bottom, or top round)
- 1/2 cup flour
- 2 teaspoons salt
- 1/2 teaspoon black or white pepper
- 3 tablespoons cooking oil
- 1 medium onion, thinly sliced
- 1 cup diced tomatoes (or fresh sliced)



PREP TIME
20 MIN



COOK TIME
90 MIN



SERVINGS
4

Directions

1. Mix the flour, salt, and pepper in a bowl. Pat the mixture onto both sides of the steak.
2. Pound the steak thoroughly to tenderize it. A meat tenderizer may be used instead of or in addition to pounding.
3. In a skillet, heat the cooking oil over medium heat. Add the steak and onion slices, browning the steak on both sides.
4. Add the diced or sliced tomatoes on top and around the steak in the skillet.
5. Cover the skillet and cook over low heat for about 1 1/2 hours, or until the steak is tender.
6. Serve warm and enjoy!



Nana's Swiss Steak

Submitted by: Bowling Family



PREP TIME
10MIN



COOK TIME
180 MIN



SERVINGS
4-6

Directions

1. Preheat oven to 350°F.
2. Place the boneless round steak in a 9x12-inch baking dish.
3. Pour the crushed tomatoes over the steak, ensuring it is evenly covered.
4. Top with the green pepper pieces and sliced onion.
5. Cover the baking dish with aluminum foil and bake for 2 hours.
6. Remove the foil and bake uncovered for an additional hour.
7. Serve warm and enjoy!

Ingredients

- Boneless round steak (enough to fit in a 9x12 baking dish)
- 28 oz can crushed tomatoes
- 1 green pepper, cut into pieces
- 1 onion, sliced

Pork Baby Back Ribs

Submitted by:
Martha Haun

Ingredients:

Ribs:

- 5 lbs pork baby back ribs
- 1 large onion, sliced (use more if desired)
- Salt and pepper to taste

Sauce:

- 1 1/2 (14 oz) bottles chili sauce
- 1/2 (12 oz) bottle horseradish sauce
- 1/2 cup brown sugar
- 1/4 cup Worcestershire sauce



 PREP TIME
15 MIN

 COOK TIME
180 MIN

 SERVINGS
4-6

Directions

For the Sauce:

1. In a medium saucepan, combine all sauce ingredients.
2. Bring to a boil over medium heat, stirring occasionally.
3. Remove from heat and set aside.

For the Ribs:

1. Preheat oven to 350°F.
2. Arrange sliced onions evenly in the bottom of a 9x13-inch baking dish.
3. Lay the ribs on top of the onions, meat side up. Sprinkle with salt and pepper.
4. Cover the dish with aluminum foil and bake for 2 hours.
5. Remove the foil and pour the prepared sauce over the ribs.
6. Continue baking uncovered for 1 hour, basting the ribs occasionally with the sauce.
7. Serve warm and enjoy the easiest and best ribs ever!



Quitter's Angel Chicken

Submitted by: Nancy Hoh



PREP TIME
15 MIN



COOK TIME
360 MIN



SERVINGS
6

Directions

1. Place the chicken pieces in a crockpot.
2. In a saucepan, melt the butter and mix in the golden mushroom soup, Italian dressing mix, white wine, cream cheese, and chives. Stir until combined and smooth.
3. Pour the mixture over the chicken in the crockpot. Stir slightly to coat the chicken evenly.
4. If desired, stir in mushrooms.
5. Cook on low for 4-6 hours, or until the chicken is tender.
6. Serve over pasta, rice, or your preferred side.

Note:

- This recipe can be doubled, and leftovers freeze well for future meals.
- Enjoy this creamy, flavorful dish with your family and friends!

Ingredients

- 6 boneless chicken breasts or a combination of breasts and thighs, cut to tender size
- 1 can golden mushroom soup
- 1 (0.7 oz) package Italian dressing mix
- 1/2 cup white wine
- 1/4 cup butter
- 4 oz cream cheese
- Chives (to taste)
- Mushrooms (optional)

Rob's Favorite Pork Chops

Submitted by:

Kathy Bailey

Ingredients:

- 2 tablespoons maple syrup
- 2 tablespoons Dijon mustard
- 2 teaspoons olive oil
- 2 garlic cloves, crushed
- Salt and pepper to taste
- 4 bone-in pork chops



PREP TIME
10 MIN



COOK TIME
8 MIN



SERVINGS
4

Directions

1. Preheat a cast-iron skillet to medium-high heat.
2. In a small bowl, combine the maple syrup, Dijon mustard, olive oil, crushed garlic, and a pinch of salt and pepper. Mix well.
3. Coat the pork chops evenly with the mustard mixture.
4. Place the pork chops on the preheated skillet and cook for 3 to 4 minutes on each side.
5. In the last minute of cooking, pour the remaining mustard mixture over the chops to enhance the flavor.
6. Serve hot.

Note:

These pork chops pair wonderfully with sweet potatoes and green beans.



Savory Green Beans

Submitted by: Susan Baker



PREP TIME
10 MIN



COOK TIME
40 MIN



SERVINGS
6-8

Directions

1. Preheat oven to 350°F.
2. Place the drained green beans in a greased 9x13-inch baking dish. Sprinkle the crumbled bacon evenly on top.
3. In a small bowl, combine the brown sugar, melted butter, soy sauce, and garlic powder. Mix well.
4. Pour the mixture over the green beans and bacon, ensuring even coverage.
5. Bake uncovered for 40 minutes.
6. Serve warm and enjoy this savory dish!

Ingredients

- 5 cans green beans, drained
- 12 slices cooked bacon, crumbled
- 2/3 cup brown sugar
- 1/4 cup melted butter
- 7 teaspoons soy sauce
- 1 1/2 teaspoons garlic powder

Sour Cream Enchiladas

Submitted by:

Sharon Rogers Gregory

Ingredients:

- 2 packages flour tortillas
- 1 lb ground beef
- 1/2 large onion, chopped
- 2 cans cream of chicken soup
- 2 small cans chopped green chilies
- 1 pint sour cream
- 1 lb mild Cheddar cheese, grated



PREP TIME
20 MIN



COOK TIME
30 MIN



SERVINGS
6-8

Directions

1. Preheat oven to 250°F.
2. In a skillet, brown the ground beef and onion. Season to taste, then set aside.
3. In a saucepan, simmer the cream of chicken soup, chopped green chilies, sour cream, and a small amount of the grated Cheddar cheese until well combined.
4. Warm the tortillas in foil in the oven.
5. Assemble the enchiladas by placing the beef mixture onto each tortilla as directed on the package. Roll up the tortillas and place them seam-side down in a baking dish.
6. Pour the remaining sauce over the filled tortillas and sprinkle the remaining Cheddar cheese on top.
7. Cover with foil and bake for 30 minutes.
8. Serve warm and enjoy this festive Taco Christmas favorite!

Spinach Ricotta Noodle Casserole

Submitted by: Nancy Hipsman



PREP TIME
30 MIN



COOK TIME
20 MIN



SERVINGS
6-8

Ingredients

- Kosher salt and freshly ground black pepper
- 12 ounces wide noodles
- 4 tablespoons good olive oil, divided
- 2 cups chopped yellow onions (2 onions)
- 3/4 cup sliced scallions (white and green parts, about 4 scallions)
- 1 cup fresh whole-milk ricotta
- 4 cups half-and-half
- 6 large eggs
- 1/4 cup minced dill
- 1 cup plus 2 tablespoons freshly grated Parmesan cheese, divided
- 1 (9-ounce) package frozen chopped spinach, defrosted and drained
- 1 cup panko breadcrumbs

Tools

- 13 x 10 x 2 oval baking dish (or similar size)
- Larger roasting pan to set the baking dish inside

Directions

1. Preheat oven to 350°F. Butter a 13 x 10 x 2 oval baking dish (or similar size).
2. Cook the noodles in a large pot of boiling salted water according to package directions. Drain and set aside.
3. In a medium (10-inch) sauté pan, heat 2 tablespoons of olive oil over medium-low heat. Add the onions and sauté for 15 minutes, stirring occasionally, until tender but not browned. Add the scallions and cook for 2 minutes. Set aside.
4. In a large bowl, combine the ricotta, half-and-half, eggs, dill, 1 cup of Parmesan cheese, 4 teaspoons of salt, and 1 teaspoon of pepper. Mix well.
5. Squeeze most of the water out of the defrosted spinach and stir it into the ricotta mixture. Mix in the onion mixture and cooked noodles.
6. Pour the mixture into the prepared baking dish.
7. In a small bowl, combine the panko breadcrumbs, the remaining 2 tablespoons of Parmesan cheese, and 2 teaspoons of olive oil. Sprinkle this mixture evenly on top of the casserole.
8. Place the baking dish in a larger roasting pan. Pour hot water into the roasting pan until it reaches halfway up the sides of the baking dish.
9. Bake for 15-20 minutes, or until the top is golden brown and a knife inserted into the middle comes out clean.
10. Allow the casserole to cool for 5 minutes before serving hot.

Sweet Potato Casserole

Submitted by:

Susan Baker

Ingredients:

Sweet Potato Mixture:

- 3 cups mashed sweet potatoes
- 1/2 cup milk
- 1 cup sugar
- 1 teaspoon vanilla
- 1/3 stick butter

Topping:

- 1/3 stick butter, melted
- 1 cup brown sugar
- 1 cup chopped pecans
- 1/3 cup flour



PREP TIME
15 MIN



COOK TIME
35 MIN



SERVINGS
8

Directions

1. Preheat the oven to 350°F.
2. In a large mixing bowl, combine the mashed sweet potatoes, milk, sugar, vanilla, and 1/3 stick butter. Cream together until smooth.
3. Transfer the sweet potato mixture to an 11x7-inch casserole dish and spread evenly.
4. In a separate bowl, melt the remaining 1/3 stick butter and combine with the brown sugar, chopped pecans, and flour. Mix until crumbly.
5. Sprinkle the topping evenly over the sweet potato mixture.
6. Bake for 35 minutes, or until the topping is golden and bubbly.
7. Serve warm and enjoy this comforting dish!



Turkey Vegetable Soup

Submitted by: Darlene Bashaw



PREP TIME
15 MIN



COOK TIME
40 MIN



SERVINGS
5

Directions

1. In a large pot, cook the chopped onion in butter over medium heat, stirring occasionally, until tender.
2. Add the water, bouillon, turkey, celery, potatoes, carrots, salt, pepper, and G. Washington's seasoning. Bring to a boil.
3. Reduce the heat and simmer until the vegetables are tender, about 25 minutes.
4. To thicken the soup, mix 2 tablespoons of flour with a small amount of the milk in a separate bowl, stirring until smooth. Gradually add the remaining milk to the flour mixture, ensuring there are no lumps.
5. Slowly pour the milk and flour mixture into the soup, stirring constantly. Continue to cook until the soup thickens, about 5 minutes.
6. Serve hot, or cool completely and freeze in a freezer-safe container for later use.

Tip

This hearty soup is a perfect way to use up leftover turkey!

Ingredients

- 1 medium onion, chopped
- 2 tablespoons butter
- 2 cups water
- 3 chicken bouillon cubes or 3 teaspoons instant bouillon
- 2 cups diced, cooked turkey
- 1/2 cup diced celery
- 1 1/2 cups diced potatoes
- 1 cup diced carrots
- 1 teaspoon salt
- 1/8 teaspoon pepper
- 1 envelope G. Washington's Golden Seasoning and Broth
- 2 tablespoons flour
- 2 1/2 cups whole milk

Vegetable Beef Soup

Submitted by:

Lynda Watson

Ingredients:

- 1-1 1/2 pounds stew meat or chuck roast, cut into bite-size pieces
- Olive oil (for browning)
- 1 medium onion, diced
- 1 cup celery, diced
- 1 cup carrot, sliced
- 1/2 head cabbage, sliced and chopped
- 1 large russet potato, diced
- 1 can corn, drained
- 1 can green beans, drained
- 1 can black beans, drained and rinsed
- 28 ounces crushed tomatoes
- 14.5 ounces diced tomatoes
- 15 ounces tomato sauce
- 1 (32-ounce) container beef broth (more as needed)
- Salt, pepper, and celery salt (to taste)

Tip:

The longer and slower the soup cooks, the more flavorful it becomes.



 PREP TIME
20 MIN

 COOK TIME
180 MIN

 SERVINGS
6-8

Directions

1. In a large stew pot, heat olive oil over medium heat. Brown the meat, seasoning with salt and pepper as desired.
2. Add the diced onion and celery to the pot, sautéing until the meat is no longer pink and the vegetables begin to soften. Season with celery salt to taste.
3. Pour in the crushed tomatoes, diced tomatoes, tomato sauce, and some of the beef broth. Stir to combine.
4. Add the remaining ingredients (carrots, cabbage, potato, corn, green beans, and black beans). Stir well.
5. Cover and simmer on low heat until the potatoes and carrots are tender, about 1-2 hours. Stir occasionally and taste-test, adjusting seasonings as needed.
6. For best flavor, continue to cook slowly to allow the flavors to blend. Add more beef broth if you prefer a thinner soup.
7. Serve warm and enjoy!

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Admonition Coconut Cake

Submitted by: Martha Haun

(Original recipe by Doris McGowan,
BEMC Member Newsletter, 1977)



PREP TIME
15 MIN



COOK TIME
30 MIN



SERVINGS
8-10

Directions

The Night Before Baking:

1. In a bowl, combine sugar, sour cream, and frozen coconut. Mix thoroughly.
2. Cover the mixture and store it in the refrigerator overnight.

The Next Morning:

1. Prepare the yellow cake mix as directed on the package and bake in two 9-inch layers.
2. Once baked, turn the layers out onto a cooling rack and allow them to cool completely.

Assembling the Cake:

1. When thoroughly cooled, split each cake layer horizontally. Use a piece of sewing thread to gently pull through the middle of each layer, creating four thinner layers in total.
2. Fill and frost the cake with the sour cream-coconut mixture. Start by placing a small dollop of the mixture in the center of your cake dish to ensure moistness.
3. Use a small spatula or knife to carefully spread the mixture between each layer and over the sides and top of the cake.

Important Notes:

1. Cover the finished cake and store it in the refrigerator.
2. Do not cut the cake for four full days. Allow the sour cream-sugar mixture to fully penetrate and moisten the cake layers. Resist the temptation to cut it early!

Serving:

1. On the fourth day, slice and enjoy this beautifully moist and flavorful coconut cake.

Ingredients

- 2 cups sugar
- 2 cups sour cream
- 2 packages (6 oz each) frozen coconut
- 1 package (2-layer size) yellow cake mix

Angus Barn Chocolate Chess Pie

Submitted by:

A Loving Member of Hope

Ingredients:

- 1 unbaked pie crust
- 1 stick butter
- 2 ounces Baker's Chocolate (semi-sweet)
- 1 cup sugar
- 2 eggs, beaten
- 1 teaspoon vanilla extract



PREP TIME
15 MIN



COOK TIME
35 MIN



SERVINGS
6-8

Directions

1. Preheat oven to 350°F.
2. In a medium bowl, blend the sugar, beaten eggs, and vanilla extract until smooth.
3. In a small saucepan or microwave-safe bowl, melt the butter and chocolate together, stirring until fully combined.
4. Gradually add the melted butter and chocolate mixture to the sugar, eggs, and vanilla mixture, stirring until smooth.
5. Pour the mixture into the unbaked pie crust.
6. Bake for 35 minutes, or until the pie is set and the top is slightly cracked.
7. Let cool before serving. Enjoy this rich and decadent dessert!



Banana Pudding

Submitted by: Kathy Bailey



PREP TIME
20 MIN



COOK TIME
120 MIN



SERVINGS
8-10

Directions

1. In a large mixing bowl, beat the cream cheese until fluffy.
2. Add the sweetened condensed milk, instant vanilla pudding mix, cold milk, and vanilla extract to the cream cheese. Beat until smooth and creamy.
3. Fold in half of the whipped topping to the pudding mixture. Set aside.
4. In a 9x13-inch dish, line the bottom with vanilla wafers. Arrange the banana slices evenly over the wafers.
5. Spread the pudding mixture over the bananas and wafers.
6. Top with the remaining whipped topping, spreading it evenly over the pudding layer.
7. Optional: Make layers in a smaller dish, repeating the process (you may need extra wafers for this).
8. Chill in the refrigerator for at least 2 hours to allow the wafers to soften.
9. Serve cold and enjoy this creamy, classic dessert!

Ingredients

- 1 (14 oz) can sweetened condensed milk
- 1 (5 oz) package instant vanilla pudding mix
- 3 cups cold milk
- 1 teaspoon vanilla extract
- 1 (8 oz) container frozen whipped topping, thawed
- 4 bananas, sliced
- 1 package vanilla wafers

Bon-Bon Cookies



 PREP TIME
20 MIN

 COOK TIME
15 MIN

 SERVINGS
25 COOKIES

Submitted by:

Jill S

Ingredients:

- 1/2 cup soft butter or margarine
- 3/4 cup powdered sugar
- 1 tablespoon vanilla
- 1 1/2 cups flour
- 1/8 teaspoon salt
- Optional: 1-2 tablespoons milk (if dough is dry)

Filling Options:

- Chocolate chips
- Chopped nuts
- Quartered cherries

Icing:

- Powdered sugar
- Milk
- Food coloring (optional)

Directions

1. Preheat oven to 350°F.
2. In a mixing bowl, combine butter, powdered sugar, and vanilla until well blended.
3. Gradually blend in flour and salt. If the dough is dry, add 1-2 tablespoons of milk to achieve the right consistency.
4. Wrap approximately 1 tablespoon of dough around your chosen filling (chocolate chips, nuts, or cherries) and shape into a ball.
5. Place on an ungreased baking sheet and bake for 12-15 minutes, or until the cookies are very lightly browned.
6. Allow cookies to cool completely.
7. Prepare icing by mixing powdered sugar, milk, and food coloring (if desired) to a drizzling consistency. Dip the tips of the cooled cookies into the icing.
8. Let the icing set before serving.



Bourbon Bacon Brittle

Submitted by: Anne Hall



PREP TIME
20 MIN



COOK TIME
20 MIN



SERVINGS
1 SHEET

Directions

1. Line a large baking sheet with foil and generously grease it with butter.
2. In a medium saucepan over medium-high heat, combine the sugar, corn syrup, and water. Stir occasionally until a candy thermometer reaches 260°F (about 10 minutes).
3. Remove from heat and add 1 stick of butter and a large pinch of sea salt. Stir once, then return the mixture to medium-high heat. Cook without stirring until the syrup turns golden and the thermometer reaches 285°F (about 5 minutes).
4. Carefully add the bacon, vanilla, bourbon, and baking soda (the mixture will foam). Stir occasionally and cook until the mixture reaches 300°F and turns a deeper golden color.
5. Immediately pour the brittle onto the prepared baking sheet, tilting and spreading the mixture into a thin, even layer.
6. Allow the brittle to cool completely.
7. Break into pieces and store in tins.

Note:

This sweet and salty treat is perfect for sharing but be sure to obtain permission from your dentist first!

Ingredients

- 1 stick butter (+ 1/2 cup more for greasing the pan)
- 1 lb bacon, cooked, drained, and crumbled
- 1 3/4 cups sugar
- 1/2 cup light corn syrup
- 1/2 cup water
- Flaky sea salt (to taste)
- 1 cup toasted pecans, chopped
- 2 tablespoons bourbon
- 1 teaspoon pure vanilla extract
- 1 1/2 teaspoons baking soda

Carrot Cake with Cream Cheese Frosting



PREP TIME
30 MIN



COOK TIME
60 MIN



SERVINGS
12-16

Submitted by:

Anne Hall

Ingredients:

Cake:

- 3 cups sifted flour
- 2 1/2 cups sugar
- 1/4 cup brown sugar
- 2 teaspoons baking powder
- 2 teaspoons ground cinnamon
- 1 teaspoon baking soda
- 1/2 teaspoon salt
- 1 1/2 cups vegetable oil (not olive oil)
- 2 cups grated carrots
- 1 cup chopped walnuts and/or roasted, salted sunflower seeds
- 1 cup crushed pineapple, drained
- 3 eggs
- 2 teaspoons vanilla extract
- Optional: 1 cup golden or black raisins

Cream Cheese Frosting:

- 1 (8 oz) package cream cheese, softened
- 1 stick butter, softened
- 2 teaspoons vanilla extract
- Juice of 1 fresh lemon
- 1 box sifted powdered sugar

Directions

Cake:

1. Preheat oven to 350°F. Grease a 9x12-inch baking pan, or grease and flour two 8- or 9-inch round cake pans if making a layer cake.
2. In a large bowl, mix all the dry ingredients together (flour, sugars, baking powder, cinnamon, baking soda, and salt).
3. Add the vegetable oil, grated carrots, pineapple, eggs, and vanilla. Mix until well combined.
4. Fold in the chopped nuts and/or sunflower seeds (and raisins, if using).
5. Pour the batter into the prepared pan(s).
6. Bake for 1 hour for a rectangular cake, or 45 minutes for layer cakes. The cake is done when a toothpick inserted into the center comes out clean.
7. Cool completely before frosting.

Frosting:

1. In a mixing bowl, beat together the cream cheese, butter, and vanilla until light and fluffy.
2. Add the lemon juice and gradually beat in the powdered sugar until the frosting is smooth and creamy.
3. Spread the frosting over the cooled cake.
4. Optional: Sprinkle with additional nuts for decoration.



Christmas-Time Soft Sugar Cookies

Submitted by: Peggy Koehler



PREP TIME
30 MIN



COOK TIME
7 MIN



SERVINGS
4-5 DOZEN

Directions

Cookies:

1. In a large bowl, cream together the sugar, shortening, butter, and eggs until light and fluffy.
2. Sift together the baking soda, cream of tartar, and flour in a separate bowl. Gradually add the dry ingredients to the creamed mixture and mix well.
3. Stir in the vanilla until evenly incorporated.
4. Divide the dough into thirds, wrap in plastic wrap, and chill for at least 1 hour.
5. Preheat oven to 350°F.
6. Roll out the chilled dough on a floured board to about 1/8-inch thickness. Cut out cookies using your favorite cookie cutters.
7. Place cookies on an ungreased baking sheet and bake for 7 minutes, or until lightly golden.
8. Cool completely before frosting.

Frosting:

1. In a medium bowl, beat together the powdered sugar, softened butter, and almond flavoring.
2. Gradually add milk, a little at a time, until the frosting reaches a spreadable consistency.
3. Frost the cooled cookies and decorate as desired.

Ingredients

Cookies:

- 1 1/2 cups sugar
- 1 cup shortening
- 1 cup butter
- 2 eggs
- 1 teaspoon baking soda
- 2 teaspoons cream of tartar
- 4 cups flour
- 2 teaspoons vanilla

Frosting:

- 2 cups powdered sugar
- 2 tablespoons butter, softened
- 1 teaspoon almond flavoring
- Milk (as needed for spreading consistency)

Christmas Morning Cinnamon Rolls



PREP TIME
150 MIN



COOK TIME
20 MIN



SERVINGS
12

Submitted by:

Makayla Meyer

Ingredients:

Dough:

- 1 (1/4 ounce) package active dry yeast
- 1 cup warm milk (115°F)
- 1/2 cup granulated sugar
- 1/3 cup softened butter
- 1 teaspoon salt
- 2 eggs
- 4 cups flour

Cinnamon Roll Filling:

- 1 cup packed brown sugar (add a little extra if desired)
- 3 tablespoons cinnamon (add a little extra if desired)
- 1/3 cup softened butter

Icing:

- 1/2 cup salted butter, room temperature
- 3 cups powdered sugar
- 2-3 teaspoons vanilla extract
- 1/2 cup heavy whipping cream (as needed)

Directions

For the Dough:

1. Pour warm milk into a small bowl, sprinkle with yeast, and let sit 3-4 minutes until frothy.
2. In a large mixing bowl with a dough hook, combine sugar, butter, salt, eggs, and flour. Mix until well incorporated.
3. Knead the dough on a floured surface for 3-4 minutes. Place it in an oiled bowl, cover with a damp towel, and let rise in a warm place for 1 hour.

For the Filling:

1. While the dough rises, prepare the filling by mixing softened butter, brown sugar, and cinnamon into a paste.

Assembling the Rolls:

1. Once risen, roll the dough on a floured surface to 16-18 inches long.
2. Spread the filling evenly over the dough.
3. Roll tightly from the long edge and cut into 1 1/2-inch slices.
4. Arrange rolls in an oiled baking pan, cover with a damp towel, and let rise for 30 minutes.
5. Preheat oven to 350°F. Bake for 20 minutes or until golden brown.

For the Icing:

1. In a bowl, cream the butter until smooth using a mixer.
2. Gradually add powdered sugar and enough heavy cream to combine. Repeat until smooth.
3. Mix in vanilla extract and adjust consistency with more heavy cream if needed.
4. Spread icing generously over warm rolls and serve.



Cream Cheese Coffee Cake

Submitted by: Heather Miller



PREP TIME
30 MIN



COOK TIME
15 MIN



SERVINGS
4 CAKES

Directions

Dough Preparation:

1. Heat sour cream over low heat. Stir in sugar, salt, and melted butter. Cool to warm.
2. In a large bowl, sprinkle yeast over warm water and stir until dissolved. Add the sour cream mixture, eggs, and flour. Mix by hand to form a firm dough.
3. Cover tightly and refrigerate overnight.

Assembly:

1. Divide chilled dough into four equal parts. Roll each into a 12 x 8-inch rectangle on a floured surface.
2. In a mixing bowl, beat all "Cream Cheese Filling" ingredients until smooth. Spread 1/4 of the filling over each rectangle.
3. Roll each rectangle jelly roll style from the long side. Pinch edges to seal and fold ends under to form a wreath shape. Place rolls seam-side down on greased cookie sheets.
4. Slit each roll every 2 inches about 2/3 of the way through. Cover and let rise in a warm place for 1-1.5 hours.

Baking:

1. Preheat oven to 350°F. Bake for 15 minutes or until golden brown.

Glazing:

1. While baking, mix powdered sugar, milk, and vanilla for the glaze.
2. Brush or spoon the glaze over hot cakes as soon as they come out of the oven.

Notes:

Makes 4 coffee cakes. These freeze well, so enjoy one now and save the others for later!

Ingredients

Dough:

- 1 cup sour cream
- 1/2 cup sugar
- 1 teaspoon salt
- 1/2 cup melted butter
- 1/2 cup warm water
- 2 eggs, beaten
- 4 cups all-purpose flour

Cream Cheese Filling:

- 3 (8 oz) packages cream cheese
- 3/4 cup plus 2 tablespoons sugar
- 1 egg, beaten
- 1/8 teaspoon salt
- 1 tablespoon vanilla extract

Glaze:

- 2 cups powdered sugar
- 4 tablespoons milk
- 2 teaspoons vanilla extract

Date Pudding



 PREP TIME
20 MIN

 COOK TIME
240 MIN

 SERVINGS
8-10

Submitted by:

Anne Hall

Ingredients:

- 2 eggs
- 1/2 cup sugar
- 4 heaping tablespoons flour
- 2 teaspoons baking powder
- 1 pound chopped dates
- 1 cup chopped nuts (your choice)

Directions

1. Preheat oven to 250°F.
2. In a mixing bowl, combine all ingredients and mix well.
3. Press the mixture firmly into a casserole dish or bowl.
4. Place the filled dish into a larger casserole dish or bowl with water in the bottom to create a water bath.
5. Cover the pudding dish with a damp cloth to prevent a hard crust from forming.
6. Steam in the oven for 3-4 hours.
7. Serve warm with whipped cream and buttery shortbread cookies.

Tips:

- Chopped dates can be very sticky; consider using pre-chopped dates to save time.
- Substitute some dates with dried cherries or other favorite dried fruits for variation.
- This is a rich and filling dessert, so it serves more people than expected.



Forgotten Cookies

Submitted by: Liz Garlington



PREP TIME
10 MIN



COOK TIME
240 MIN



SERVINGS
3 DOZEN

Directions

1. Preheat oven to 350°F.
2. In a mixing bowl, beat the egg whites with a pinch of salt until very foamy.
3. Gradually add sugar, beating continuously until stiff peaks form.
4. Gently fold in the chopped nuts and chips.
5. Drop small teaspoonfuls of the mixture onto an ungreased cookie sheet.
6. Place the cookies in the oven and immediately turn the oven off.
7. Do not open the oven door for 4 hours or leave them in overnight.
8. Remove from the oven and enjoy these light, airy cookies!

Ingredients

- 2 egg whites
- Pinch of salt
- 2/3 cup sugar
- 1 cup chopped nuts
- 1 cup chocolate or butterscotch chips

German Chocolate Bars

Submitted by:

Anne Hall

Ingredients:

Bar:

- 1 box brownie mix with chocolate chunks
- 1 egg
- 1/4 cup water
- 1/3 cup vegetable oil
- 1 teaspoon coconut extract
- 1/2 cup sweetened flake coconut
- 1/2 cup pecans, chopped

Frosting:

- 3/4 cup sugar
- 5 tablespoons butter, cut into pieces
- 1 (5 oz) can evaporated milk
- 2 egg yolks
- 1 cup sweetened flake coconut
- 3/4 cup chopped pecans
- 1/2 teaspoon vanilla extract



PREP TIME
20 MIN



COOK TIME
25 MIN



SERVINGS
12-16

Directions

Bar:

1. Preheat oven to 350°F. Line a 13"x9"x2" baking pan with non-stick foil.
2. In a large bowl, stir together the brownie mix, egg, water, vegetable oil, and coconut extract until just smooth. Fold in the sweetened coconut flakes and chopped pecans.
3. Spread the batter evenly into the prepared pan.
4. Bake for 20-25 minutes, or until the center is set. Remove from the oven and set aside.

Frosting:

1. In a small saucepan, combine the sugar, butter, evaporated milk, and egg yolks. Cook over medium heat, whisking continuously, until very bubbly and thickened (about 13-15 minutes).
2. Stir in the sweetened coconut flakes, chopped pecans, and vanilla extract. Cook for an additional 2 minutes.

Assembly:

1. While the bars are still warm, pour the frosting over the top, spreading it evenly to the edges.
2. Let cool on a wire rack at room temperature for 20 minutes. Chill slightly or until ready to serve.
3. Use the foil to lift the bars from the pan for easy slicing.



Grandma Harvey's Graham Cracker Brownies

Ingredients

- 2 cups graham cracker crumbs
- 1 (6 oz) package chocolate chips
- Nuts (optional)
- 1 can Eagle Brand Sweetened Condensed Milk

Submitted by: Bowling Family



PREP TIME
5 MIN



COOK TIME
30 MIN



SERVINGS
9-12

Directions

1. Preheat oven to 350°F.
2. In a mixing bowl, combine graham cracker crumbs, chocolate chips, nuts (if using), and sweetened condensed milk. Mix well.
3. Spread the mixture evenly into a greased 9x9-inch baking pan.
4. Bake for 20-30 minutes, or until set and lightly golden.
5. Allow to cool before cutting into squares.

Hello Dollies



PREP TIME
10 MIN



COOK TIME
30 MIN



SERVINGS
12-16

Submitted by:

Regina Fisher

Ingredients:

- 1 stick butter
- 1 cup graham cracker crumbs
- 1 can sweetened condensed milk
- 1 (10 oz) package chocolate chips
- 1 cup chopped pecans

Directions

1. Preheat oven to 350°F.
2. Place the stick of butter in a 13x9-inch baking pan and melt it in the oven.
3. Once melted, layer the ingredients in the pan in the following order: graham cracker crumbs, chocolate chips, sweetened condensed milk, and chopped pecans.
4. Bake for 25-30 minutes, or until lightly browned.
5. Cool completely before cutting into squares.



Ice Box Fruit Cake

Submitted by: Liz Garlington (from Hazel Garlington, Jerry's Mom)



PREP TIME
20 MIN



COOK TIME
240 MIN



SERVINGS
10-12

Directions

1. Melt marshmallows and butter together using a microwave or double boiler. Stir until smooth.
2. Add the nuts, cherries, and raisins to the melted marshmallow mixture. Stir well to combine.
3. Pour the mixture over the finely crushed graham crackers and mix thoroughly.
4. Shape into rolls or press into loaf pans.
5. Refrigerate for 2-4 hours or until firm.
6. Slice to serve and enjoy this nostalgic, no-bake treat!

Ingredients

- 1 (16 oz) bag marshmallows
- 1 1/2 to 2 sticks butter
- 1 lb pecans or nut of choice
- 1 lb maraschino cherries, drained
- 1 lb raisins
- 1 (1 lb) box graham crackers, finely crushed

Irish Cream Fudge

Submitted by:

A Loving Member of Hope

Ingredients:

- 2 packages marshmallows
- 1 can La Lechera sweetened condensed milk
- 1 package Baker's chocolate
- 2 tablespoons powdered cocoa
- 3 cups chocolate chips
- 1 cup white sugar
- 1 1/2 cups powdered sugar
- 2 tablespoons unsalted butter
- 1/4 teaspoon salt
- 1 tablespoon water
- 2 tablespoons pure vanilla extract
- 1 tablespoon instant coffee
- 1 cup Rice Krispies (or nuts, if preferred)
- 1/4 cup heavy cream
- 2 ounces Jameson Irish Whiskey (or other flavoring)



PREP TIME
20 MIN



COOK TIME
15 MIN



SERVINGS
45 MINI
FUDGE CUPS

Directions

1. Chill the Jameson Irish Whiskey before starting to prevent curdling when combined with cream. Line 2 mini muffin trays with foil cupcake liners (approximately 45-50 pieces).
2. In a microwave-safe bowl, combine marshmallows, La Lechera, Baker's chocolate, powdered cocoa, and chocolate chips. Microwave on medium-low (level 4) for 5-8 minutes, stirring 3-4 times to prevent burning and to combine. Set aside.
3. In a double boiler over low to medium heat, combine white sugar, powdered sugar, butter, salt, and water. Stir slowly every 5-6 minutes. Once 3-5 small bubbles appear, reduce heat to low and cook for an additional 5 minutes.
4. Add the microwaved chocolate mixture and vanilla extract to the double boiler. Stir slowly until well combined, avoiding scraping the sides to maintain a smooth texture.
5. Stir in the chilled Jameson Irish Whiskey (or chosen flavoring) until the mixture becomes shiny and smooth. Add heavy cream and stir gently. Fold in Rice Krispies (or nuts) until evenly combined.
6. Spoon the fudge mixture into prepared mini muffin cups. Decorate as desired.
7. Refrigerate for at least 2 hours until set.
8. Remove fudge from the refrigerator and transfer to a serving plate or store in airtight tins. Fudge can be frozen for up to 6 weeks.



Italian Almond Cookies

***Gluten-Free**

Submitted by: Shirley Thompson



PREP TIME
20 MIN



COOK TIME
25 MIN



SERVINGS
2 DOZEN

Ingredients

- 3 cups almond flour
- 1 1/4 cups sugar
- 3 large eggs, slightly whipped
- A few drops of almond extract
- 1 egg white (for finishing)
- 1 1/2–2 cups sliced almonds
- Pinch of salt

Directions

1. Preheat oven to 325°F. Line a baking sheet with parchment paper.
2. In a large bowl, mix almond flour and sugar.
3. In a separate bowl, whip the eggs with a pinch of salt and almond extract. Gradually combine the egg mixture with the dry ingredients, mixing until a smooth dough forms.
4. Pinch off small portions of dough and roll into 1 1/4-inch ovals. Dampen your hands slightly to help with shaping.
5. Roll each cookie in sliced almonds. It can be tricky to get the almonds to stick, but press gently to adhere as many as possible.
6. Place the cookies evenly spaced on the prepared baking sheet.
7. In a small bowl, whisk the egg white with a little water. Brush this mixture over the cookies.
8. Bake for 25 minutes, rotating the baking sheet halfway through baking.
9. Let cookies cool completely on the baking sheet. Store in an airtight container.

Japanese Fruit Pie



 PREP TIME
10 MIN

 COOK TIME
60 MIN

 SERVINGS
8

Submitted by:

Anne Hall

Ingredients:

- 1 stick melted butter
- 1 cup sugar
- 2 eggs
- 1/2 cup coconut
- 1/2 cup raisins
- 1/2 cup pecans
- 1 teaspoon vinegar
- 1 teaspoon vanilla
- 1 unbaked pie crust, pricked

Directions

1. Preheat oven to 350°F.
2. In a mixing bowl, combine the melted butter, sugar, eggs, coconut, raisins, pecans, vinegar, and vanilla. Mix until well combined.
3. Pour the mixture into the pricked, unbaked pie crust.
4. Bake for 45 minutes to 1 hour, or until the filling is firm.
5. Allow the pie to cool for at least 1 hour before serving.



Old-Fashioned Cheesecake

Submitted by: Anne Hall



PREP TIME
20 MIN



COOK TIME
60 MIN



SERVINGS
8-10

Directions

For the Crust:

1. In a bowl, mix the Zwieback crumbs, sugar, and melted butter until well combined.
2. Press the mixture evenly into the bottom and sides of a springform pan.
3. Chill the crust in the refrigerator for at least 8 hours.

For the Filling:

1. Preheat oven to 350°F.
2. In a mixing bowl, cream together the cream cheese, sugar, and flour.
3. Add the well-beaten egg yolks and mix until smooth.
4. Stir in the vanilla extract, lemon juice, and grated lemon rind.
5. Add the heavy cream (do not whip beforehand).
6. In a separate bowl, beat the egg whites until stiff peaks form. Gently fold the egg whites into the cream cheese mixture.
7. Pour the filling into the prepared crust.

Baking and Cooling:

1. Bake at 350°F for 1 hour.
2. Turn off the oven and leave the cheesecake inside for an additional hour to cool slowly.
3. Remove from the oven, cool completely, and refrigerate before serving.

Ingredients

Crust:

- 1 (8 oz) box Zwieback crackers, finely crushed
- 1/2 cup sugar
- 1/2 cup melted butter

Filling:

- 3 (6 oz) packages Philadelphia cream cheese
- 1 cup sugar
- 6 eggs, separated
- 1 tablespoon flour
- 1 tablespoon vanilla extract
- 1 tablespoon fresh lemon juice
- Grated rind of 1/2 lemon
- 1 cup heavy cream

Pecan Tassies

Submitted by:

Shonna Frank

Ingredients:

Pastry:

- 1 (8 oz) package cream cheese, softened
- 1/4 lb butter (1 stick), softened
- 1 cup flour

Filling:

- 2 eggs, beaten
- 1 1/2 cups brown sugar
- 2 tablespoons melted butter
- 1 teaspoon vanilla extract
- Chopped pecans



PREP TIME
20 MIN



COOK TIME
25 MIN



SERVINGS
2 DOZEN

Directions

For the Pastry:

- In a bowl, cream together the cream cheese and butter until smooth.
- Gradually add the flour, mixing until a dough forms.
- Wrap the dough in plastic wrap and chill for at least 1 hour.

For Assembly:

- Preheat oven to 350°F. Lightly grease a mini muffin pan.
- Roll chilled dough into small balls and place one in the bottom of each mini muffin cup. Press the dough into each cup, creating a slightly higher ridge around the edge.

For the Filling:

- In a mixing bowl, whisk together the beaten eggs, brown sugar, melted butter, and vanilla until smooth.

To Finish:

- Place 1/2 teaspoon of chopped pecans into the bottom of each dough cup.
- Fill each cup about 3/4 full with the filling mixture.
- Bake for 25 minutes, or until the crust is golden brown and the filling is set.
- Allow tassies to cool in the pan before gently removing.



Shortbread Cookies

Submitted by: Anne Hall



PREP TIME
20 MIN



COOK TIME
15 MIN



SERVINGS
4 DOZEN

Directions

- In a mixing bowl, cream the sugar into the softened butter until smooth.
- Beat in the egg, then add the flour one cup at a time, mixing thoroughly after each addition.
- Cover the dough and let it rest for 2 hours.
- Preheat oven to 325°F–350°F.
- Divide the dough in half and roll out each portion on a lightly floured surface to 1/8-inch thickness, adding more flour as needed to prevent sticking.
- Cut the dough into desired shapes and prick each piece with a fork.
- Place on an ungreased baking sheet and bake for 15 minutes or until lightly browned.
- Sprinkle with sugar or decorations as desired while still warm.

Ingredients

- 1 lb butter (4 sticks), softened
- 1 egg
- 1 1/2 cups sugar
- 5 cups flour

Sugar Cookies



 PREP TIME
15 MIN

 COOK TIME
8 MIN

 SERVINGS
3 DOZEN

Submitted by:

Lynda Watson

Ingredients:

- 1/2 cup softened butter
- 1 cup granulated sugar
- 1 egg
- 1/2 teaspoon vanilla extract
- 1/2 teaspoon salt
- 2 teaspoons baking powder
- 2 cups all-purpose flour

Directions

1. Preheat oven to 400°F.
2. Using a mixer, cream the softened butter and sugar together until smooth.
3. Add the egg and vanilla, mixing until well incorporated.
4. In a separate bowl, sift together the flour, salt, and baking powder. Gradually add this to the butter mixture, mixing until the dough pulls away from the sides of the bowl.
5. Divide the dough into two balls. Roll out each ball on a floured surface to a 1/4-inch thickness.
6. Cut into desired shapes using cookie cutters.
7. Place cookies on an ungreased baking sheet and bake for 6-8 minutes, or until the edges are lightly golden.
8. Let cookies cool completely before decorating, if desired.



Thank you for taking a journey through the kitchens of Hope Lutheran Church. May this recipe book bring you not only new dishes to try but also a sense of community and faith.

We pray that the meals shared from this collection will strengthen the bonds between friends, family, and neighbors; just as our faith strengthens us in Christ.

With blessings,
Hope Lutheran Church



This book is dedicated to the congregation
of Hope Lutheran Church, past and
present; who have gathered in faith,
shared meals, and have lived and
proclaimed the word and love of Christ.